## § 173.340

Corp., Redmond, WA, which is incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. Copies are available from the Division of Petition Control (HFS-215), Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C St. SW., Washington, DC 20204-0001, or may be examined at the Center for Food Safety and Applied Nutrition's Library, 200 C St. SW., rm. 3321, Washington, DC 20204-0001, or the Office of the Federal Register, 800 North Capitol St. NW., Suite 700, Washington, DC.

[61 FR 17829, Apr. 23, 1996, as amended at 63 FR 11119, Mar. 6, 1998; 64 FR 44123, Aug. 13, 1999; 64 FR 49982, Sept. 15, 1999; 65 FR 1776, Jan. 12, 2000; 65 FR 16312, Mar. 28, 2000]

## §173.340 Defoaming agents.

Defoaming agents may be safely used in processing foods, in accordance with the following conditions:

- (a) They consist of one or more of the following:
- (1) Substances generally recognized by qualified experts as safe in food or covered by prior sanctions for the use prescribed by this section.
- (2) Substances listed in this paragraph (a)(2) of this section, subject to any limitations imposed:

Substances	Limitations
Dimethylpolysiloxane (substantially free from hydrolyzable chloride and alkoxy groups; no more than 18 percent loss in weight after heating 4 hours at 200 °C; viscosity 300 to 1,050 centistokes at 25 °C; refractive index 1.400–1.404 at 25 °C).	10 parts per million in food, or at such level in a concentrated food that when prepared as directed on the labels, the food in its ready-for-consumption state will have not more than 10 parts per million except as follows: Zero in milk; 110 parts per million in dry gelatin dessert mixes labeled for use whereby no more than 16 parts per million is present in the ready-to-serve dessert; 250 parts per million in salt labeled for cooking purposes, whereby no more than 10 parts per million is present in the cooked food.
Formaldehyde	As a preservative in defoaming agents containing dimethylpolysiloxane, in an amount not exceeding 1.0 percent of the dimethylpolysiloxane content.
α-Hydro-omega-hydroxy-poly (oxyethylene)/poly(oxypropylene) (minimum 15 moles)/poly(oxyethylene) block copolymer (CAS Reg. No. 9003–11–6) as defined in §172.808(a)(3) of this chapter.	For use as prescribed in § 172.808(b)(3) of this chapter.
Polyacrylic acid, sodium salt	As a stabilizer and thickener in defoaming agents containing dimethylpolysiloxane in an amount reasonably required to accomplish the intended effect.
Polyethylene glycol	As defined in § 172.820 of this chapter.
Polyoxyethylene 40 monostearate	As defined in U.S.P. XVI.
Polysorbate 60	As defined in § 172.836 of this chapter. As defined in § 172.838 of this chapter.
Propylene glycol alginate	As defined in § 172.858 of this chapter.
Silicon dioxide	As defined in § 172.480 of this chapter.
Sorbitan monostearate White mineral oil: Conforming with § 172.878 of this chapter	As defined in § 172.842 of this chapter.  As a component of defoaming agents for use in wash water for sliced potatoes at a level not to exceed 0.008 percent of the wash water.

(3) Substances listed in this paragraph (a)(3), provided they are components of defoaming agents limited to use in processing beet sugar and yeast, and subject to any limitations imposed:

Substances	Limitations
Aluminum stearate Butyl stearate. BHA	As defined in §172.863 of this chapter.  As an antioxidant, not to exceed 0.1 percent by
BHT Calcium stearate Fatty acids Formaldehyde Hydroxylated lecithin Isopropyl alcohol.	weight of defoamer. Do. As defined in §172.863 of this chapter. As defined in §172.860 of this chapter. As a preservative. As defined in §172.814 of this chapter.
Magnesium stearate	As defined in § 172.863 of this chapter.  Not more than 150 p.p.m. in yeast, measured as hydrocarbons.

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Substances	Limitations
Odorless light petroleum hydrocarbons: Conforming with § 172.884 of this chapter.	
Petrolatum: Conforming with § 172.880 of this chapter	
Petroleum wax: Conforming with § 172.886 of this chapter.	
Petroleum wax, synthetic.	
Polyethylene glycol (400)dioleate: Conforming with §172.820(a)(2) of this chapter and providing the oleic acid used in the production of this substance complies with §172.860 or §172.862 of this chapter.	As an emulsifier not to exceed 10 percent by weight of defoamer formulation.
Synthetic isoparaffinic petroleum hydrocarbons: Conforming with § 172.882 of this chapter.	
Oleic acid derived from tall oil fatty acids	Complying with § 172.862 of this chapter.
Oxystearin	As defined in § 172.818 of this chapter.
Polyoxyethylene (600) dioleate.	,
Polyoxyethylene (600) monoricinoleate.	
Polypropylene glycol	Molecular weight range, 1,200-3,000.
Polysorbate 80	As defined in § 172.840 of this chapter.
Potassium stearate	As defined in § 172.863 of this chapter.
Propylene glycol mono- and diesters of fats and fatty acids	As defined in § 172.856 of this chapter.
Soybean oil fatty acids, hydroxylated.	
Tallow, hydrogenated, oxidized or sulfated.	
Tallow alcohol, hydrogenated.	

(4) The substances listed in this paragraph (a)(4), provided they are components of defoaming agents limited to use in processing beet sugar only, and subject to the limitations imposed:

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Substances	Limitations
n-Butoxypoly(oxyethylene)-poly(oxypropylene)glycol.	Viscosity range, 4,850–5,350 Saybolt Universal Seconds (SUS) at 37.8 °C (100 °F). The viscosity range is determined by the method "Viscosity Determination of n-butoxypoly(oxypthylene)- poly(oxypropylene) glycol" dated April 26, 1995, developed by Union Carbide Corp., P.O. Box 670, Bound Brook, NJ 08805, which is incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. Copies of the material incorporated by reference are available from the Division of Petition Control, Center for Food Safety and Applied Nutrition (HFS–215), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, and may be examined at the Center for Food Safety and Applied Nutrition's Library, 200 C St. SW., rm. 3321, Washington, DC, or at the Office of the Federal Register, 800 North Capitol St. NW., suite 700, Washington, DC.

Substances	Limitations
onoester of alpha-hydro- omega-hydroxy- poly(oxyethylene) poly(oxypropylene) poly(oxyethylene) (15 mole minimum) blocked copoly- mer derived from low eru- cic acid rapeseed oil.	

(b) They are added in an amount not in excess of that reasonably required to inhibit foaming.

[42 FR 14526, Mar. 15, 1977, as amended at 43 FR 2872, Jan. 20, 1978; 46 FR 30493, June 9, 1981; 46 FR 57476, Nov. 24, 1981; 60 FR 54036, Oct. 19, 1995; 61 FR 632, Jan. 9, 1996; 63 FR 29134, May 28, 1998]

## $\S\,173.342$ Chlorofluorocarbon 113 and perfluorohexane.

- A mixture of 99 percent chlorofluorocarbon 113 (1,1,2-trichloro-1,2,2-trifluoroethane) (CAS Reg. No. 76–13–1, also known as fluorocarbon 113, CFC 113 and FC 113) and 1 percent perfluorohexane (CAS Reg. No. 355–42–0) may be safely used in accordance with the following prescribed conditions:
- (a) The additive chlorofluorocarbon 113 has a purity of not less than 99.99 percent.
- (b) The additive mixture is intended for use to quickly cool or crust-freeze chickens sealed in intact bags composed of substances regulated in parts 174, 175, 177, 178, and §179.45 of this